



Atlantic County Division of Public Health
Environmental Health Unit
201 South Shore Road
Northfield, NJ 08225
(606) 645-5971

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Retail Food Inspection Report							
Facility Name Maharaja Indian Restaurant				Owner Name Maharaja Indian Restaurant, LLC			
Facility Address 3003 English Creek Avenue, Unit E2				Mailing Address 70 Rosedale DR			
City Egg Harbor Twp	State NJ	Zip Code 08234	Phone	City Bridgeton	State NJ	Zip Code 08302	Phone 6097701900
Name of Inspecting officer Holly Krimstock			Title Senior R.E.H.S.		REHS Lic Number B-2183		Name of Health Officer
Record Number: PR0006161	Risk 3		Municipality 28 Egg Harbor Township		Date 12/27/2023		Start 10:00 AM Finish 1:54 PM
Program Code: 0501 Restaurants Full Service		Program Identifier Maharaja Indian Restaurant		Purpose of Inspection: Inspection		Evaluation Unsatisfactory	
Fill in the designated compliance status (IN OUT N/O, N/A) for each each numbered item IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable Fill in the appropriate box for COS and/or R COS = Corrected on-site during inspection R = Repeat violation							
FOODBORNE ILLNESS RISK FACTORS AND INTERVENTIONS							
MANAGEMENT AND PERSONNEL							
1. Person In Charge (PIC) demonstrates knowledge of food safety principles pertaining to this operation							Out
2. Person In Charge (PIC) in Risk Level 3 Retail Food Establishments is certified by January 2, 2010							N/A
3. Ill or injured food workers restricted or excluded as required							N/A
PREVENTING CONTAMINATION FROM HANDS							
4. Handwashing conducted in a timely manner; prior to work, after using the restroom, etc.							N/A
5. Handwashing; duration at least 20 seconds with at least 10 seconds of vigorous lathering							N/A
6. Handwashing facilities provided in toilet rooms & prep areas; convenient, accessible, unobstructed							N/A
7. Handwashing facilities provided with warm water; soap and acceptable hand-drying method							N/A
8. Direct bare hand contact with exposed, ready-to-eat foods is avoided							N/A
FOOD SOURCE							
9. All foods, including ice and water from approved sources; with proper records							N/A
10. Shellfish / Seafood record keeping procedures; storage; proper handling; parasite destruction							N/A
11. Potentially hazardous foods received at 41 F or below. Except: milk, shell eggs & shellfish (45 F)							N/A
FOOD PROTECTED FROM CONTAMINATION							
12. Proper separation of raw meats and raw eggs from ready-to-eat foods provided							N/A
13. Food protected from contamination							Out
14. Food contact surfaces properly cleaned and sanitized							Out
POTENTIALLY HAZARDOUS FOODS TIME / TEMPERATURE CONTROLS							

15. SAFE COOKING TEMPERATURES (internal temperatures for raw animal foods for 15 seconds) Except: Foods may be served raw or undercooked in response to a consumer order & for immediate service	N/A
16. PASTEURIZED EGGS: substituted for shell eggs in raw or undercooked egg-containing foods, i.e. Caesar salad dressing, hollandaise sauce, tiramisu, chocolate mousse, meringue, etc.	N/A
17. COLD HOLDING: Potentially hazardous foods maintained at "Refrigeration Temperatures" (41 F)	Out
18. COOLING: Potentially hazardous foods rapidly cooled from 135 F to 41 F within 6 hours and from 135 F to 70 F within 2 hours	N/A
19. COOLING: Potentially hazardous foods prepared from ingredients at ambient temperature cooled to 41 F within 4 hours	N/A
20. REHEATING: Potentially hazardous foods rapidly reheated (within 2 hours) in proper facilities to at least 165°F; or commercially processed potentially hazardous foods heated to at least 135°F prior to hot holding	N/A
21. HOT HOLDING: Potentially hazardous foods hot held at 135 F or above in appropriate equipment	N/A
22. TIME AS A PUBLIC HEALTH CONTROL: Approval; written procedures; time marked; discarded in 4 hours	N/A
23. SPECIALIZED PROCESSING METHODS: Approval; written procedures; conducted properly	N/A
24. HIGHLY SUSCEPTIBLE POPULATION: Pasteurized foods used; prohibited foods not offered	N/A
GOOD RETAIL PRACTICES	
SAFE FOOD AND WATER / PROTECTION FROM CONTAMINATION	
25. Hot and cold water available; adequate pressure	N/A
26. Food properly labeled, original container	N/A
27. Food protected from potential contamination during preparation, storage, display	Out
28. Utensils, spatulas, tongs, forks, disposable gloves provided and used properly to restrict bare hand contact	N/A
29. Raw fruits and vegetables washed prior to serving	N/A
30. Wiping cloths properly used and stored	N/A
31. Toxic substances properly identified, stored and used	N/A
32. Presence of insects / rodents minimized: outer openings protected, animals as allowed	N/A
33. Personnel cleanliness (fingernails, jewelry, outer clothing, hair restraints)	N/A
FOOD TEMPERATURE CONTROL	
34. Food temperature measuring devices provided and calibrated	N/A
35. Thin-probed temperature measuring device provided for monitoring thin foods (i.e. meat patties & fish filets)	N/A
36. Frozen foods maintained completely frozen	N/A
37. Frozen foods properly thawed	Out
38. Plant food for hot holding properly cooked to at least 135 F	N/A
39. Methods for rapidly cooling potentially hazardous foods are properly conducted and equipment is adequate	N/A

EQUIPMENT, UTENSILS AND LINENS	
40. Materials, construction, repair, design, capacity, location, installation, maintenance	N/A
41. Equipment temperature measuring devices provided (refrigeration units, etc.)	N/A
42. In-use utensils properly stored	N/A
43. Utensils, single service items, equipment, linens properly stored, dried and handled	N/A
44. Food and non-food contact surfaces properly constructed, cleanable, used	N/A
45. Proper warewashing facilities installed, maintained, cleaned, used; sanitizer test strips available, used	N/A
PHYSICAL FACILITIES	
46. Plumbing system properly installed; safe and in good repair; no potential backflow or backsiphonage conditions	N/A
47. Sewage and waste water properly disposed	N/A
48. Toilet facilities are adequate, properly constructed, properly maintained, supplied and cleaned	N/A
49. Design, construction, installation and maintenance proper - floors / walls / ceilings	N/A
50. Adequate ventilation; lighting; designated areas used	N/A
51. Premises maintained free of liter, unnecessary articles, cleaning and maintenance equipment properly stored; garbage and refuse properly maintained	Out
52. All required signs (handwashing, inspection placard, etc.) provided and conspicuously posted	N/A

VIOLATIONS, OBSERVATIONS AND CORRECTIVE ACTIONS

Item No	Remarks
13	; 8:24-03.03(j) Food contacts only with clean surfaces ; 8:24-03.03(z) Other sources of contamination :- Raw animal product, large bowl of dough , meat product in sauce on counter.
14	; 8:24-04.06(a) Food-contact surfaces clean to sight and touch. ; 8:24-04.06(d) Food contact surfaces cleaning frequency ; 8:24-04.06(e) Food contact surfaces cleaning frequency with succession of different raw animal foods ; 8:24-04.06(f)1-7 Food contact surfaces (with PHF) cleaning freq :- Accumation of food debris including raw animal product on counters.
17	; 8:24-03.05(f)2 Cold PHFs maintained at refrig temp :- All refrigerators maintain food product at 41/degrees F or below, however, raw animal product and cooked food product left out n counter maintaining 70 degrees F
37	; 8:24-03.05(c) Proper procedures for thawing frozen foods :- Raw meat in package thawing on counter at room temperature

Overall Inspection Comments:

On this date the undersigned responded to a complaint from EHT fire company. I met with Brian Cummings Fire Inspector who stated the following:

* Facility is closed due to a gas leak

*1 burner stove not working properly and caused gas to leak

*Large gas stove cannot be turned off because on/off knobs are not in working order

*S. Jersey Gas Co. has been shut off gas to facility due having malfunctioning equipment

US Realty Property Management Co. has issued a hazard violation to facility due to gas leak.

The undersigned issued an unsatisfactory rating and closed facility on this date due to the following N.J.A.C 8:24 NJ Retail Food Code violations.

*Container of cooked meat balls in sauce on counter at room temperature ~70 degrees F in violation of violation of NJAC 8:24-3.2(f) 1 & 3

*Raw animal in cryovac packaging thawing at room temperature ` 70 degrees F on counter in violation of NJAC 8:24-3.5 (c)

* Dried beans soaking in water at room temperature ~70 degrees F in violation of NJAC 8:24-3.2(f) 1 & 3

* Accumulation of dirt and food debris on food contact surfaces, equipment, walls, and floors resulting in unsanitary conditions which is in violation of NJAC 4.6 (a)-(d) & (j)

At time of inspection raw meat, cooked meatballs in sauce and soaking beans were voluntarily discarded and denatured with chlorine bleach.

Documation of approval to operate must be provided to Health Dept. from S. Jersey Gas Co. and EHT Fire Co. prior to requesting a reinspection. All the above NJ Chapter 24 Food Code violations must be corrected prior to requesting a reinspection.

After the gross unsanitary conditions have been corrected the health department will meet with owner to discuss further foodborne illness prevention knowledge requirements of management and food prep employees.

Received by: sat pal Singh
email:satpal919@gmail.com

Received By:		Title:	Date: 12/27/2023
Inspector: Holly Krimstock		Title: Senior R.E.H.S.	Date: 12/27/2023